



HOLIDAY GROUP

Menu 1

FOR 10 OR MORE GUESTS

Starter

Butternut Squash & Sweet Potato Soup

or

Mixed Baby Lettuce with Red Beets,
Granny Smith Apples, Candied Walnuts, Dry Cranberries

or

Pumpkin & Goat Cheese Risotto

Main Course

Roasted Turkey with Gravy

Brown Sugar & Mustard Glazed Ham

Parmesan Mashed Potatoes

Mac n' Cheese

Broccoli, Carrots, Cauliflower

Herbed Stuffing

Homemade Cranberry Sauce

Dessert

Pumpkin Pie

or

Apple Crumble with Cranberry Ice Cream

\$35.75 per person
plus service charge

For more information please contact 295-1877 or info@trattoria.bm





HOLIDAY GROUP

Menu 2

FOR 10 OR MORE GUESTS

Starter

Beet & Goat Cheese Salad
Roasted Beets, Goat Cheese Mousse

or

Onion Soup
with Croutons

or

Salmon Tartare
with Passion Fruit Sauce

Main Course

Risotto Barolo e Beef Tenderloin
Arborio Rice, Barolo Wine

or

Fish in Lemon Butter Sauce

or

Pollo Ripieno
Breaded Chicken Stuffed with Spinach & Mozzarella

Dessert

Profiteroles
with Salted Caramel Sauce

or

Affogato

or

Lemon Almond Cake

\$59.50 per person
plus service charge



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HOLIDAY GROUP

Menu

FOR 10 OR MORE GUESTS

Starter

Burrata & Roast Pumpkin with Truffle Dressing

or

Carrot & Ginger Soup

or

Aperol Cured Salmon,
served with Citrus & Mint Salad

or

Beet & Goat Cheese Risotto

Main Course

Casarecce with Mushroom Ragout, Pancetta, Radicchio & Pecorino Cheese

or

Salmon in Pernod Cream Sauce
served with Potatoes & Vegetables

or

Sirloin Steak with Marsala Wine Sauce
served with Potatoes & Vegetables

or

Pollo al Limone

or

Cheese Ravioli
served with Spinach, Lemon, Pistachio's

Dessert

Passion Fruit Panna Cotta

or

Tiramisu

or

Pumpkin Pie

\$65.75 per person
plus service charge



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HOLIDAY GROUP

Menu 4

FOR 10 OR MORE GUESTS

Starter

Kale Salad
with Apples, Beets, Cranberries

or

Roasted Pumpkin Soup

or

Salmon & Mango Tartare
with Yogurt & Chili Sauce

or

Fettuccine
with 'Nduja, Burrata & Pancetta

Main Course

Guinea Chicks Risotto with Saffron
Arborio Rice, Saffron, Parmesan Cheese

or

Pollo Saltimbocca
Chicken Breast topped with Prosciutto Ham & Marsala Wine Sauce

or

Spaghetti Lemon Pesto & Tuna Crudo

or

Filetto con Funghi
Tenderloin with Mushroom Sauce

Dessert

Traditional Christmas Log

or

NY Style Cheesecake
with Berry Compote

\$75.50 per person
plus service charge



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